

**Amendments to the Claims:**

The following listing of claims will replace all prior versions, and listings, of claims in the application:

1. (Original) A method of producing an uncooked pressed cheese paste comprising the following steps:

a curd is obtained from the coagulation of a raw and/or pasteurized milk and milk which has been seeded with ferments,

the curd is pressed in order to produce a volume of tomme,

the tomme is left to stand for a first maturation phase,

the tomme is ground to produce grains of tomme,

the tomme is left to stand for a second maturation phase,

the tomme is broken up to produce grains of tomme, said method being characterized in that

the salted grains of tomme are poured into a tubular molding machine with a vertical axis,

comprising at least one tubular column, and

the grains of tomme are pressed in said column in order at least to form therein a roll ready to be cut.

2. (Original) The method as claimed in claim 1, characterized in that said roll is divided at the bottom of the column in several vertical dies so as to obtain, at the outlet of the die, blocks of paste ready to be cut.

3. (Currently Amended) The method as claimed in claim 1-~~or~~2, characterized in that the roll or the blocks of paste are cut into portions which are packaged individually.

4. (Currently Amended) The method as claimed in claim 1-~~or~~2, characterized in that the grains of tomme are pressed by means of a follower adapted to slide into the tubular column(s).

5. (Currently Amended) The method as claimed in claim 1-~~or~~2, characterized in that the wall of the column(s) and/or that of the vertical dies are microperforated.

6. (Currently Amended) The method as claimed in claim 1-~~or~~2, characterized in that the lower part of the column(s) or of the dies is extended by a cooling jig.

7. (Original) The method as claimed in claim 6, characterized in that the cooling jig comprises knives.

8. (Currently Amended) The method as claimed in claim 6-~~or~~7, characterized in that the cooling jig can be adjusted for the cutting height of the paste.

9. (Original) The method as claimed in claim 1, characterized in that the cheese paste is flavored and/or supplemented with intermediate products, optionally ground and/or seeded with latent penicilliums.

10. (Currently Amended) The method as claimed in ~~any one of the preceding~~  
~~claims~~claim 1, characterized in that the paste, or the portions, before or after packaging, are  
subjected to an antibacterial treatment.

11. (Original) The method as claimed in claim 10, characterized in that said treatment  
is chosen from ionization and sterilization.

12. (Currently Amended) The method as claimed in claim ~~1 or 2~~, characterized in that  
the cheese paste is salted and in that it consists of a Cantal-type cheese.

13. (Original) The method as claimed in claim 12, characterized in that the milk is  
renneted.

14. (Currently Amended) The method as claimed in claim ~~12 or 13~~, characterized in  
that the first maturation phase is carried out at a temperature of 16-22°C, for a period varying  
from 8 to 16 hours.

15. (Currently Amended) The method as claimed in ~~any one of claims 12 to 14~~claim  
12, characterized in that, after the first maturation phase, the tomme is ground and salted with  
dry salt.

16. (Currently Amended) The method as claimed in ~~any one of claims 12 to 15~~claim  
12, characterized in that the second maturation phase is carried out at a temperature of 16-  
22°C for a period varying from 6 to 12 hours.

17. (Currently Amended) An uncooked pressed cheese paste which can be obtained by the method as claimed in ~~any one of claims 1, 2, 4 to 16~~claim 1.

18. (Currently Amended) An uncooked pressed cheese paste portion which can be obtained by the method as claimed in ~~any one of claims 3 to 16~~claim 3.